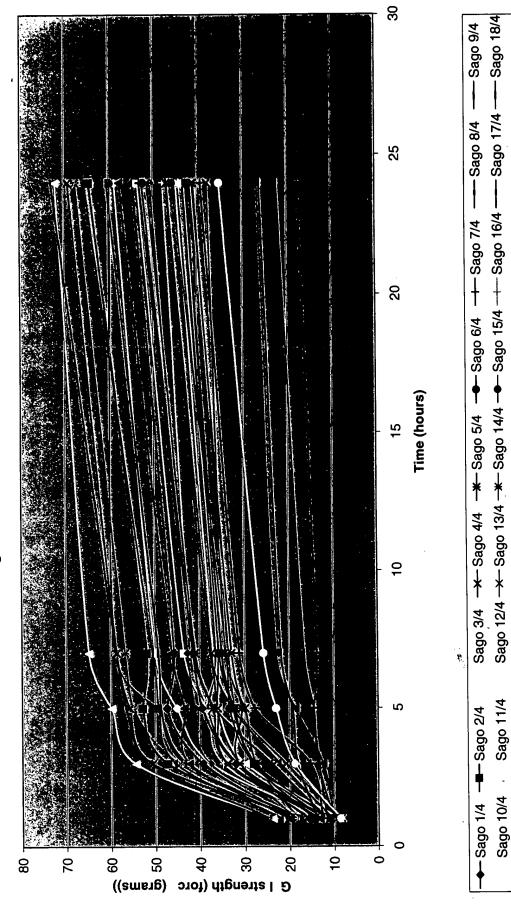
Figure 1 Gel Strength Evaluations (Lemon pie, pH = 3.1)



-Sago 15/7

-Sago 14/7

- Sago 19/4 -- E- Sago 20/4 -- Sago 21/4 -- Sago 10/7 -- Sago 11/7 -- Sago 12/7 -- Sago 13/7 --

BCD-8

Sago 21/7 --- ACD-26

Figure 2
Gel Strength Analysis
825 BU Intermediate Viscosity, with varying levels of cross-linking.

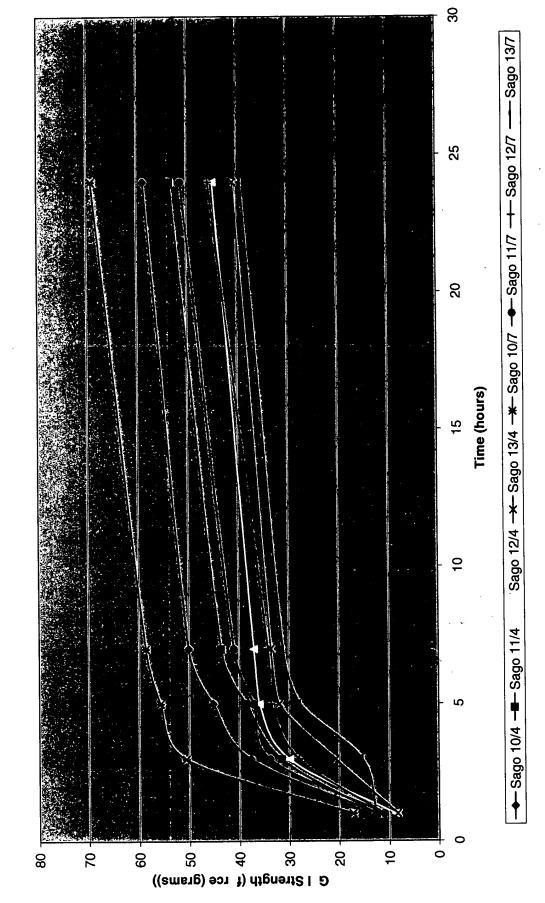


Figure 3 - Gel Strength Analysis 710 BU Intermediate Viscosity, with varying levels of cross-linking.

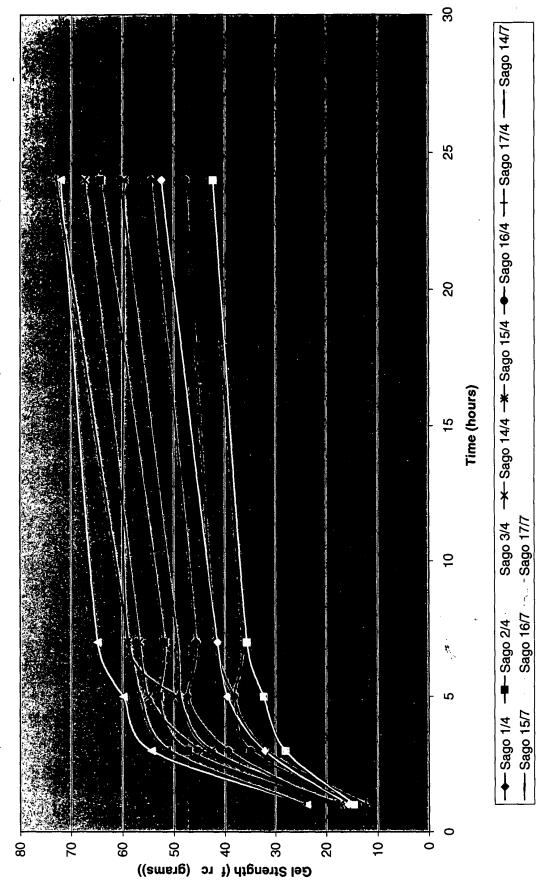


Figure 4
Gel Strength Analysis
595 BU Intermediate Viscosity, with varying levels of cross-linking

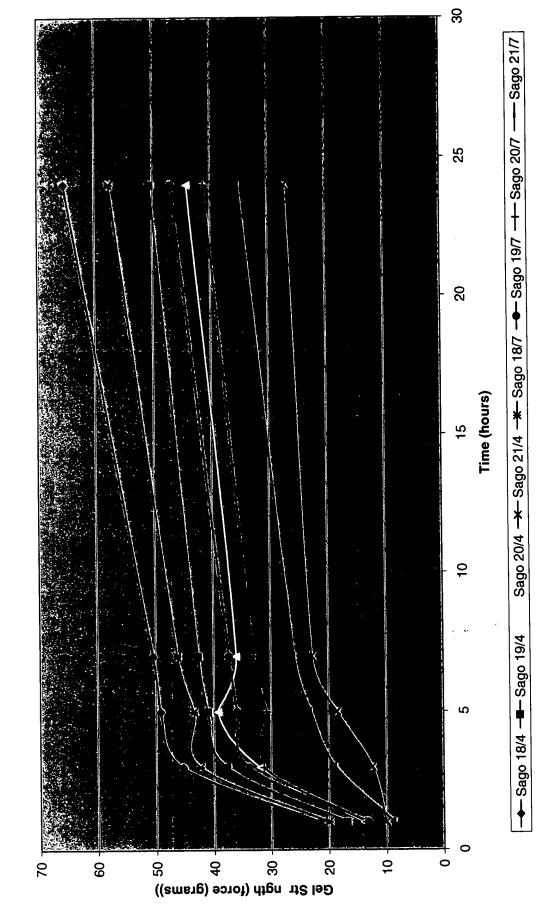


Figure 5
Effect of Cross-linking on Peak Viscosity

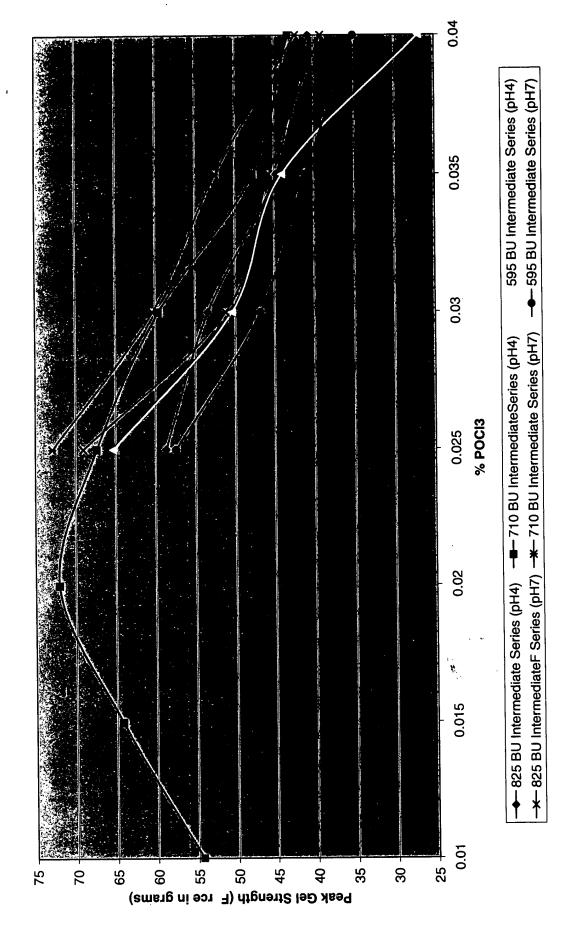
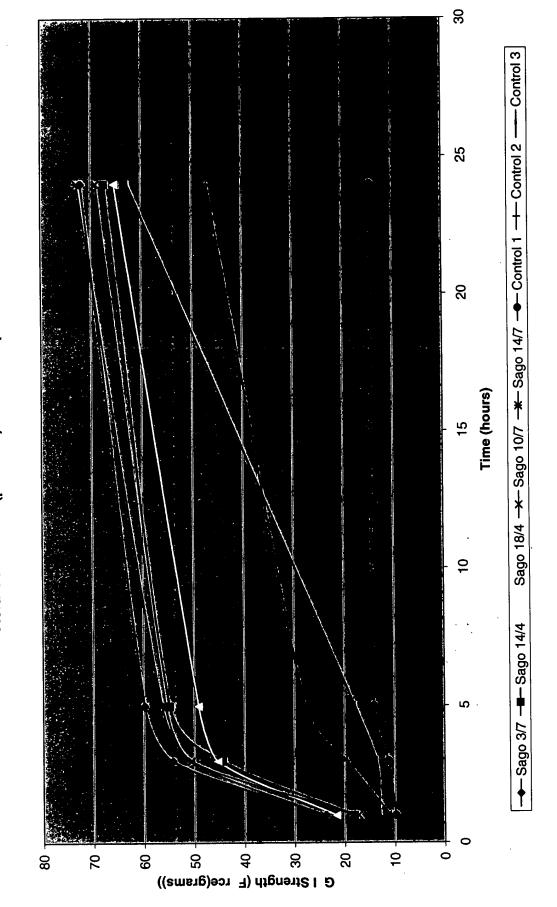


Figure 6

Top Five Performing Samples vs Controls
Acid Conditions (pH = 3.1) Room Temperature



1/7

Note: Sago samples are taken after 7 hours. Controls are taken after 24. Top Five Sago Samples vs Controls (Refigerated) Figure 7

